

The Biale Team Cookbook





THANK YOU!

To our extended Biale Family,

You mean the world to us here at Robert Biale Vineyards.

We treasure the friendships we have made with you all through the years.

Whether by phone, or a shared glass of wine on our back porch, we are thankful for all the memories made and those to be made. The Biale Team has put together a collection of favorite family recipes. To say we are a team of foodies is an understatement. We love to cook, decipher old family recipes, and create new ones.

We hope in sharing these recipes with you all, they will bring happiness to your holidays too! With great food comes delicious wines, so many of these recipes have suggested pairings too. 'Tis the Season to Biale of course! Cheers!

— ROBERT —
BIALE
VINEYARDS

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Port Reduction Sauce



Appetizers



Blue Cheese Port Ball

By Tom Skinner

Ingredients:

- 14-16oz. French Blue Cheese Soft Style
- Biale Petite Sirah Dessert wine / dessert wine your choice

Preparation:

1. Place blue cheese or cheese of choice in a mixing bowl and begin to mix using an electric hand mixer.
2. As mixture begins to soften, begin to add Port wine to the mix (to taste) and continue until all has blended together.
3. Once blended, shape into log and roll into chopped pistachio or pecans or nuts of choice. Serve at room temperature.

Serving suggestions:

Use as an appetizer with assorted snack crackers

Place a dollop of the mixture on a grilled steak or make “Juicy Lucy’s”.

“My favorite pairings are my 4P wines (Pull, Pop, Pour, and Plop) aka the Founding Farmers Zinfandel and Royal Punishers Petite Sirah. I hope you enjoy! Cheers!”-Tom



Butternut Squash Soup

By Aline & Mike Magee

Ingredients:

- 1 butternut squash
- 1 yellow onion, sliced
- 1-1/2 quarts chicken stock or can use water (I use water)
- 1/2 c brown sugar
- Salt and pepper
- 1 tbs cinnamon
- 1/4 tsp nutmeg
- 1 cup cream or half & half

Preparation:

1. Pre-heat oven at 350 degrees.
2. Slice the butternut lengthwise and deseed.
3. Prepare a sheet pan and place cut side down.
4. Roast in oven until skin starts to brown and squash is soft—approximately 1 hour.
5. Remove from oven and let sit 5 minutes, using a paring knife remove all the skin.
6. In a large pot heat olive oil, add onions and cook till translucent. Season with salt & pepper.
7. Add brown sugar, cook for 1-2 minutes.
8. Add 1 quart of water or stock, squash and bring to a boil. Add more water or stock if needed.
9. Using a hand blender purée to a smooth consistency. Season with cinnamon and nutmeg.
10. Slowly add the cream or half & half.
11. Season with salt and pepper.

*Makes approximately 3 quarts

This is a crowd pleaser at our Thanksgiving table. Our favorite wine pairing over the years has been the soup with the Clementina White Wine. We hope you enjoy! -Aline & Mike



Christina's Caesar Salad

By Christina Apostopoulos

Ingredients:

- 2 good sized Romaine Lettuce bundles
- 1/2 c olive oil
- 1/4 c red wine vinegar (or less depending on taste)
- 1 tbs anchovy paste
- 2 tbs Dijon mustard
- 1 tbs fresh lemon juice
- 3-4 dashes of Worcestershire sauce
- 5-8 pressed cloves of garlic
- Fresh ground pepper to taste

Toppings:

- Freshly grated parmesan
- Croutons

Preparation:

1. Wash, dry, and chop romaine lettuce.
2. Mix the rest of the ingredients together. Pour over the salad a few minutes before serving and add parmesan and croutons.

"This has been a family favorite for years. I love to pair this with the Biale Clementina White Wine."-Christina



Eggplant Relish

By Anna DiMichele

Ingredients:

- 1 large eggplant
- 4 green onions finely chopped
- 1 large tomato
- 2 tbsp chopped parsley
- 1 clove minced garlic
- 2 tbs white wine vinegar
- ¼ cup olive oil
- ½ tsp salt
- ½ tsp dried oregano
- Fresh ground pepper
- Sesame Crackers

Preparation:

1. Bake eggplant at 375 degrees F for 50 minutes or until soft.
2. Dip in cold water and peel off skin. Dice eggplant into small pieces and place in bowl.
3. Add onions, tomato, parsley, garlic, vinegar, oil, salt, oregano and pepper and mix together lightly.
4. Chill for several hours to blend flavors and serve with crackers.

Serving size: 6 to 8 people

“My family and I have a garden where we grow eggplant and every summer when we have a surplus we make this relish and hang by the pool. Perfect with the Clementina White Wine. Enjoy!”-Anna



Spicy Calabrian Shrimp

By Louise & Garry Fredericksen

Ingredients:

- 1/2 cup freshly grated Parmigiano-Reggiano
- 2 tbs olive oil
- 2 tsp Calabrian chile paste
- 1 tsp lemon zest (1 lemon)
- 1/4 tsp dried oregano
- 1/4 tsp salt
- 1 pound large shrimp, peeled and deveined, tails on
- 1/2 small lemon

Preparation:

1. Preheat the oven to 425 degrees F.
2. In a medium bowl, whisk together the Parmesan, olive oil, chile paste, lemon zest, oregano and salt. Add the shrimp and toss gently to coat.
3. Spread the shrimp evenly on a rimmed baking sheet. Bake until the shrimp are pink and opaque throughout, 8 to 10 minutes. Squeeze the lemon half over the shrimp while still hot.
4. Serve warm/room temp

*“This is a recipe I always make when my wonderful grandchildren, Makenna & Riley, are coming over. I have to double or triple the recipe so there is enough for the rest of the guests.”
Bon appetite, Louise & Garry*



Entrees



Crockpot Italian Beef

By Tom Skinner

Ingredients:

- 3.5 to 4 pounds beef roast, sirloin tip or rump roast
- 12 oz. (jar) Italian Giardiniera, drained, less if you want it less spicy
- 12 oz. (jar) pepperoncini peppers
- 1 envelope Italian salad dressing (zesty Italian)
- 10 oz. can condensed beef broth

Preparation:

1. Place beef roast in a 3 1/2 to 5-quart slow cooker. Combine Giardiniera, pepperoncini peppers, dry salad dressing mix, and condensed beef broth in a bowl and mix to blend together.
2. Pour the mixture over the beef in the crockpot. Cover and cook on LOW for 12 to 14 hours, until the meat is very tender. Several helpful hints: when you buy the pepperoncini's, get the ones that are already sliced if you can find them, that way you will not have to pull off all the stems.
3. Second, once the meat is almost done, take the roast out of the pot and place it on a plate or cutting board and begin to pull it apart. It should shred very easily. Once this is done, place the meat back in the crock-pot and let it cook for about 15 to 20 minutes more in the juices. This really makes a difference.
4. When that is done, break out the rolls—Dutch crunch, soft French, sourdough or whatever is your favorite. Then with tongs, take the meat from the pot, but do not drain it, and let the juice flow onto the bread as this makes it even more wonderful. Enjoy!

“This recipe has been a holiday special at gatherings for watching football and other favorite sporting events with family and friends. It requires very little effort—only patience as the aromas fill the house. Suggested pairing with the Aldo’s Vineyard Zinfandel.” -Tom



Cappelletti in Brodo

“Little Hats in Broth”

By Wendy, Bob, Michela, and Alex Biale

This is a traditional Piemontese pasta dish from my mother-in-law that we make for Christmas Eve. It is delicate and flavorful, making for a delicious first course. Take the time to make the broth over a full day and you will be delighted! It can be frozen ahead of time. The Cappelletti can be made ahead and frozen, as well. Thus, this labor-intensive dish can actually be pulled together quickly on the day of your celebration. It is WORTH the effort!

Make any pasta dough you like, or buy premade pasta sheets. If you don't have a recipe, here's the one I have received from my mother-in-law, Clementina, that I slightly tweaked. -Wendy Biale

Makes enough for 19 dozen cappelletti. That's about 19 people for a main course.

For the dough:

- 4 c flour

--(That's 16 oz. if you are doing this by weight) This can be entirely all-purpose flour or substitute 1 cup (4 oz) with semolina.

--I also like to do 3 cups all-purpose flour and 1.5 cups freshly grated Parmigiano-Reggiano cheese

- 4 eggs
- 1 tbs olive oil
- Pinch of salt
- 1/3 cup cold water

Optional additions: add some nutmeg, black pepper, or grated lemon zest to the dough, depending on your filling. Nutmeg for butternut squash filling, lemon zest for ricotta & spinach, black pepper for meat fillings.

Preparation for dough:

1. Combine all ingredients in a bowl and mix thoroughly.
2. (Or put the flour on the counter and make a well in the center. Add wet ingredients to the well and combine all ingredients with a fork.)
3. Then turn out onto the counter and knead, knead, knead. We're talking 10 -15 minutes. Put your body weight into it! THIS is where the proper consistency of the dough is created. If the dough is too dry, add more water. Too wet, more flour. While it's good to stretch the dough, don't tear it. In the end you want it to be satiny smooth and very elastic. Then wrap it up in plastic wrap and let it sit at room temperature for 30 minutes minimum, 4 hours is great!

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Cappelletti in Brodo Continued..

For the Filling:

(Again, my mother-in-law's recipe that I have slightly tweaked)

- 1 -1.25 lbs. very lean ground meat, like eye of round steak. --If you are grinding your own meat, be sure to cut out any nerves, veins, or fat. I like to add in mortadella as well, decreasing the amount of steak proportionately.
- 4 tbs Olive oil
- Salt & pepper
- 3 eggs
- 1/2 c grated parmesan cheese

Filling Preparation:

1. Add ground meat to a hot cast iron pan with 4 TBSP olive oil. (If you are including mortadella, don't add it until you add the parmesan later). Season with 1 tsp black pepper. Sauté on medium-high heat, working it constantly until nearly cooked through. Turn off heat and stir in 1/2 tsp salt.
2. Once meat is cool enough to handle, pour it in a bowl and add 1/2 cup grated parmesan (And mortadella, diced finely, if using), then add 3 eggs and a pinch of salt.

Assembling the Cappelletti:

1. Roll the dough out according to your machine's instruction. I always take it to the second to last setting. You want this to be thin. The joy of homemade pasta is that you can get it REALLY thin!
2. Cut out rounds of pasta using a biscuit cutter or cookie cutter. Mine is 2 1/2 inches in diameter. In the center of each round add about a teaspoon of filling. (You'll figure out the right amount based on your ability to shape the hat. If it's too full you will split the pasta or won't be able to make the folds).
3. Fold the circle in half over the filling. You may need to brush the edges with water to get a good seal. Then take the ends of your newly formed half moon and lap them one over the other by circling them in towards each another. Now flip that joint over to create a little hat. It should look something like an old priest hat, or sailor hat. Place the cappelletti on a well-floured tray and cover with a dish towel. I prefer using semolina at this point.
4. As you work, keep any pasta you are not currently using under a dish towel so it doesn't dry out. In fact, I don't roll all the dough out at one time, instead I keep it in the plastic wrap until I'm ready to use it.
5. Bring a pot of very salty water to boil and add the cappelletti. Because this is fresh pasta, it will cook quickly, like 2 minutes. You'll know it's ready when it rises to the top.

(One more page you got this!)



Cappelletti in Brodo Continued...

For the Broth:

Makes 4 quarts

You can certainly use any broth recipe that you like. Cappelletti in Brodo is a Piemontese recipe and thus traditionally served with a capon broth. Your butcher can order you a capon if you give him a heads up.

- 1-2 lbs beef soup bones
- 4 pounds whole capon, or else turkey wings
- 2 stalks celery
- 2 large carrots
- 2 large onions, unpeeled and quartered
- 1 Bay leaf
- 2 sprigs parsley
- 2 cloves garlic, unpeeled

Preparation:

1. In a large soup pot, add the meats and cover with 4 inches of water. Over medium heat, bring it to a slow bubble. Skim off any foam if you prefer a clear broth. Add the vegetables and herbs and turn heat to low. Partially cover and let simmer very slowly a good 12 hours. Skim fat from the surface periodically. Add boiling water to keep the solids covered, if necessary.
2. Strain the stock and refrigerate until the fats solidify. Skim off the fat and discard or save for another use.
3. To serve the Cappelletti in Brodo: Warm broth, add precooked Cappelletti, top with freshly grated parmesan.

*“We enjoy this with the Falleri Vineyard, Valsecchi Vineyard, and First Grade Reserve Zinfandel.
Cheers!”- The Biale Family*



Deep Fried Prime Rib

By Pat Jeffries

Take all the precautions as you would when frying your prime rib, do it outside in a safe area away from flammable items. Have a class B fire extinguisher on hand, you can never be too careful.

Ingredients:

- 8 -10 lbs boneless rib-eye roast or 8 -10 lbs bone-in beef rib roast
- 3 to 4 gallons peanut oil (and 1 fryer, with hook and stand, Prime rib fryer)
(Make sure you have enough oil in the pot for frying, but not too much. The best way to do this is to place the in the bottom of the pot, cover the with cold water by 1 inch. Remove the and mark the water level with a sharpie. Pour the water out and dry the pot thoroughly (when cooking with oil, water is not your friend) making sure not to erase or remove your mark.)
- 2 tsp rosemary or 2 teaspoons fresh rosemary, chopped
- 2 tsp kosher salt
- 2 tsp fresh ground black pepper
- bread, sliced

Horseradish sauce:

1 cup sour cream and a ¼ cup of fresh grated horseradish with a pinch of salt and pepper, mix the night before and set in the fridge.

Preparation:

1. The night before you plan to serve your prime rib, mix salt, pepper, and rosemary; rub the meat liberally with the mixture.
2. Cover the meat and place it in the refrigerator overnight.
3. The next day, take roast out of refrigerator and allow to come to room temperature (1-1 1/2 hours) before frying.
4. Heat the needed amount of peanut oil to 360 degrees. Slowly lower the into oil.
5. You can expect the oil to drop in temperature quickly, probably down to approximately 325 degrees; turn the heat up on the burner to bring back up to 350 degrees, then level off temperature.
6. Cook for 3 minutes per pound of weight for medium-rare steaks, 4 minutes per pound for medium.. Anything beyond that you may as well eat the tread off an old tire.
7. Carefully remove from oil and let rest for 10 minutes; rest on top of several slices of bread to absorb grease.
8. Slice and serve with horseradish sauce.

"I started frying prime rib back in 2017 as an alternative to dry overcooked turkey, I had a fryer and I had a dream. This goes great with any of our Petite Sirabs."-Pat



Grilled Lemon & Rosemary Lamb Chops

By Tres Goetting

Ingredients:

- 8 raw lamb chops with refuse, 120 g (blank) 4.2 ounces lamb loin chops (8 servings)
- ½ cup plain yogurt
- 1 large lemon, juiced and rind grated
- 1 tbs chile paste
- 4 cloves garlic
- 2 tbs minced fresh rosemary
- 1 tbs dried oregano
- 1 tsp salt
- ½ tsp ground black pepper
- ¼ tsp ground cinnamon

Preparation:

1. Whisk yogurt, lemon juice, lemon zest, chile paste, garlic, rosemary, oregano, salt, pepper, and cinnamon together in a small bowl. Transfer into a resealable plastic bag. Add the lamb chops, coat with marinade, squeezed out excess air, and seal the bag. Marinate in the refrigerator for 4 hours.
2. Preheat grill for medium heat and lightly oil the grate
3. Remove lamb chops from marinade and scrape off excess. Discard used marinade. Season chops with salt and pepper. Place on the preheated grill and cook until browned and medium rare on the inside (3-4 minutes). An instant -read thermometer inserted into the center should read 130 degrees F.
4. Side possibilities that I like are: Grilled asparagus & fingerling potatoes, cous- cous, polenta, corn on the cob, or a simple side salad with cherry tomatoes, cucumber, mint, feta cheese.

“This is a holiday favorite with my family. My go-to pairings for this recipe are the Basic Black Red Wine and the Stagecoach Vineyard Zinfandel.”-Tres



Ham Carbonara

By Anna DiMichele

Ingredients:

- 6 cloves garlic sliced
- 3 tbs olive oil
- 1 boneless ham steak, sliced/cubed (1 inch long, 1/4 inch wide slices)
- 1 lb spaghetti noodles
- 2 eggs
- 1/3 cup half & half
- 1/2 cup grated parmesan
- Salt & pepper
- Red pepper flakes

Preparation:

1. Add olive oil and sliced garlic to a pan and turn on med-high heat (you can add red pepper flakes if you like some spice). Add sliced ham and cook until it starts to brown on the edges and crisp up.
2. While the spaghetti is cooking, add eggs, half and half and a pinch of salt and pepper in a pasta bowl and put over boiling heat from the noodles.
3. Coddle the eggs over heat, be sure the eggs don't start to scramble in bowl and remove from heat. Strain your noodles when done and add them to the pasta bowl with the egg mixture and toss together. Again, making sure the eggs don't scramble but cook into the noodles. Add in the ham cubes and salt & pepper to taste. Top with parmesan cheese and red pepper flakes if you like.

Serves 4 -6 people.

"We call this our "breakfast pasta" because it is made with our Easter dinner ham from the night before. This carbonara is served every year at brunch and is something we all look forward to! Delicious with the Monte Rosso Vineyard Zinfandel." -Anna



Italian Meatballs

By Maura Postlethwait

Ingredients:

- 1 pound ground beef (85%)
- 1 egg
- 1 celery stalk (grated)
- 1 small onion (grated)
- Concentrated beef broth (I dissolve a bouillon cube in $\frac{1}{4}$ cup water)
- $\frac{1}{2}$ cup of parmesan cheese
- 1-2 clove(s) of garlic pressed or finely minced
- 1tsp salt
- $\frac{1}{4}$ tsp pepper
- 1-2 pieces of bread

Preparation:

1. Preheat oven to 450 degrees F.
2. In a large mixing bowl combine - 1 egg, grated celery and onion (include the juice!), concentrated beef broth, parmesan cheese, garlic, salt and pepper.
3. Break bread into small pieces and add until all the liquid is pretty well soaked up. Then, add the ground beef and mix evenly.
4. Make into balls and place on cookie sheet in preheated oven until brown.
5. Lower heat to 350 degrees and continue to cook until done.

"My mom makes these meatballs every Christmas Eve for our family. It has been our tradition ever since I was younger and my brothers, Dad, and I always look forward to this day! My favorite wine to pair with these meatballs is the Nonna's Vineyard Sangiovese or the Black Chicken."- Maura



Lamb Stew with Moroccan Kashi

By Louise & Garry Fredericksen

Ingredients:

- 3lbs. lamb (from shoulder, neck, shank or leg), cut into 1 inch cubes
- 7 tbs clarified butter
- 1/4 tsp whole cumin seed
- 1 1 inch piece cinnamon stick
- 3 whole coriander pods shelled
- 6 whole peppercorns
- 2 medium size green pepper chopped
- 2 medium to large onions, sliced
- 1 1/2 garlic cloves, mined
- 2 1/2-3 c salt-free beef stock reduced to 1 1/2 cups
- 1 1/2 to 2 TBLS tomato paste
- 1/4 teaspoon ground red pepper
- 1/4 c well packed light raisins
- 1/4 c silvered almonds, toasted
- Steamed couscous/rice, Louise suggest Moroccan Kashi to go with!

Preparation:

1. Coat lamb cubes with flour shaking off any excess. Heat 4 tablespoons butter in large heavy skillet over medium-high heat.
2. Add lamb in batched and brown well on all sides. Do not allow for pieces to touch or they will steam rather than brown. Remove and set aside.
3. Finely, pulverize cumin, cinnamon, coriander, cardamom, and peppercorns in electric coffee grinder or with mortar and pestle.
4. Heat 3 tablespoons butter in 4-5 quart heavy casserole over medium-low heat. Stir in onion and green pepper, cover and cook until vegetables are very limp. Stir in garlic and cook for 3 minutes.
5. Add spice mixture to casserole and stir until well blended. Cover and cook until spices give off a lovely aroma (about 1-2 minutes).
6. Add lamb, stock, and tomato paste and stir until well-combined. Cover partially and simmer gently about 30 minutes. Then, stir in ground red pepper. Cover partially and continue simmering until meat is tender (~1 hour). Add raisins and almonds and cook for 5 minutes longer.

Serve hot accompanied with side of choice. This serves 6-8 people.

"We love to pair this with the Royal Punishers Petite Sirah!"-Louise & Garry



Lola's Stuffing Recipe

By Aline Magee

Start with a Basic Stock:

- 4c turkey or chicken broth
- 1 onion (diced)
- 2 Large carrots (diced)
- 2 stalks of celery (diced)
- Giblets from turkey

*stock can be used for basting turkey and for gravy too

Additional Ingredients:

- 1 package of sausage, or favorite fresh sausage (1lb)
- 1 green pepper (diced)
- 1 onion (diced)
- 1 handful mushrooms (diced)
- 1 (or 2) sticks of butter
- 1 package stuffing mix
- 3 eggs
- 2 carrots (diced)
- 2 celery stalks (diced)
- 1/3 bottle of white wine
- Walnuts, pecans, or candied pecans if desired!

Preparation:

1. In a frying pan: sauté package of sausage (or favorite fresh sausage), 1 diced green pepper, 1 diced onion, handful of diced mushrooms in 1 (or 2) sticks of butter
2. In a large mixing bowl: Add one package of stuffing mix, 3 (whipped) eggs, two diced carrots, 1 diced apple, 2 diced celery stalks, 1/3 bottle of white wine (or more if preferred)
3. Add in contents from frying pan, and stock. Mix thoroughly.
Add more stuffing mix or stock until desired consistency.
4. Move into casserole dish. Bake in oven until internal temp is 165 degrees (Approx. 1+ hours at 350 degrees)

"This was made every year at Thanksgiving in our family. We always looked forward to my Mom, Lola's stuffing, which she actually would stuff in the turkey."-Aline



New Orleans Style BBQ Shrimp and Polenta

By Louise & Garry Fredericksen

Ingredients:

- 2 cubes of butter
- 8 cloves of garlic, chopped
- 1 tbs oregano
- 1 tbs of hot sauce
- ¼ c of Worcestershire sauce
- 3 tbs Cajun spice mix
- 1 tsp cayenne pepper
- 1 tbs ground pepper
- 4 lbs. large shrimp
- 2 lemons, sliced

Preparation:

1. Melt first 8 ingredients together.
2. Place 4 lbs. large shrimp and 2 lemons in a shallow casserole dish. Pour sauce over and let sit for 1 hour.
3. Then, proceed to bake at 400 degrees for 20 minutes, stirring once.

Serve with French Bread or Polenta.

“This is a great recipe for a fun dinner party, serve in the casserole dish right from the oven to the table with French bread. Everyone digs in and peels. We got this recipe 43 years ago on a trip to New Orleans as newlyweds. We serve it with Biale’s Grande Vineyard Zinfandel.”-Louise & Garry



Pasta e Fagioli

By Anna DiMichele

Ingredients:

- 1 onion
- ¾ c olive oil
- 2 c lamon or white navy beans
- 8 c chicken stock
- 1 c canned tomatoes or 1-2 tbsp tomato paste diluted
- ½ lb tagliatelle pasta or wide noodle pasta
- ¼ c grated parmesan
- Salt/pepper to taste

Preparation:

1. Soak dried beans overnight or in lukewarm water for several hours.
2. Sauté finely chopped onion in the olive oil in a large pan until translucent. Add the beans and cover with boiling chicken stock. Cover tightly and cook over a very low heat until tender (about 1 hour).
3. Process canned tomatoes in a food processor, with a sieve or a food mill and add sauce to the beans. Leave covered and simmer for 2 hours.
4. Remove 1/3 of the beans and rub them through a fine sieve back into the pot to thicken the soup. Season with salt & pepper to taste. Cook noodles until al dente, strain and add to soup.
5. Add grated parmesan and serve with a side of garlic bread. Yum!

Serves 6 People

“In my house this soup is a sign of the holidays to come. It is one of our go-to fall recipes. I would pair this with the Falleri Vineyard Zinfandel. Cheers!” Anna



Desserts



Apple Strudel

By Louise & Garry Fredericksen

Ingredients:

- 3 apples (1lb.)
- 1 c raisins
- 1/2 c brown sugar
- 1/2 c flour
- 1 c toasted walnuts
- 2 tbs white sugar
- 1/2 c butter
- 1/4 tsp. cinnamon

Preparation:

1. Pre-heat oven to 375 degrees F. and butter 8x12" pan.
2. Slice apples. Combine brown sugar and cut in butter. Rub with fingers till it crumbles, then combine with sliced apples, walnuts, and raisins (set aside).
3. Place 1 sheet of phyllo dough on baking pan, brushing with melted butter 12 times, buttering between each sheet.
4. Cover with spice/apple combination. Then, combine white sugar & cinnamon & sprinkle over apples.
5. Roll Phyllo jelly roll style. Brush with melted butter and bake seam side down, for 30-40 minutes until golden brown.
6. Cool approximately 30 minutes. Dust with powdered sugar.

This is Louise's famous apple strudel! The perfect end to a delicious holiday meal!



Butter Crumb Cake

By Tom Skinner

Ingredients for cake:

- 2 c of All-Purpose Flour
- 1 1/4 c sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 c milk
- 1/2 c softened butter or margarine
- 1 tsp vanilla extract
- 2 eggs
- 8 oz. packaged cream cheese softened

Ingredients for Topping:

- 1 1/2 c flour
- 1 1/2 c sugar
- 1 stick of butter or margarine
- 1 tsp vanilla extract
- cinnamon by taste

(Note, I like to double the topping recipe, because I love plenty of topping)

Preparation:

1. Pre-heat Oven to 350 degrees F. Grease only bottom of 13x9 baking dish (pan)
2. In a large bowl, blend all cake ingredients at low speed until moistened
3. Beat 3 minutes at Medium speed. Pour into pan
4. Topping--- Melt Butter, then add flour, sugar and vanilla.
5. Add cinnamon to taste the more you add the darker it gets
6. Blend ingredients and sprinkle over top of batter.
7. Bake at 350 degrees for 30 to 35 minutes, or until toothpick comes out dry.

"We make this for the mornings shared with family during Christmas and other holidays! We hope this brings joy to you as well!" Cheers, Tom



Italian Biscotti

By Anna DiMichele

Ingredients:

- 2 c sugar
- 1 c butter, melted
- 1/4 c anise seeds
- 1/4 c anisette or anise liqueur
- 3 tbs bourbon
- 2 tsp vanilla
- 1 tbs water
- 1 c coarsely chopped almonds
- 1 c coarsely chopped walnuts
- 6 large eggs
- 5 1/2 c all-purpose flour
- 1 tbs baking powder

Preparation:

1. In a bowl, mix sugar, butter, anise seeds, liqueur, bourbon, vanilla, water, and eggs. Beat to blend. Stir together flour and baking powder, add to butter mixture and blend thoroughly. Cover and refrigerate dough until firm (2 – 3 hours)
2. Set oven to 375 degrees. On a lightly floured board, shape dough with your hands to form flat loaves that are 1/2 inch thick, 2 inches wide and about 17 inches long. Place no more than 2 loaves, parallel and well apart, on buttered 12 by 17in baking sheets. Bake for 20 mins or until golden brown.
3. Remove loaves from oven and let cool on baking sheets until you can touch them, then cut into 1/2 to 3/4 inch thick diagonal slices. Lay slices, cut side down and close together, on baking sheets. Return to oven and bake until lightly toasted, about 15 more minutes. Let cool on racks.

"This is my Mom's infamous Italian Biscotti she makes every year for Christmas. It is delicious with the Petite Sirah Dessert Wine. Enjoy!"-Anna



New York Cheesecake

By Rebecca Tschauder

Crust:

1. Preheat the oven to 400, Grease the bottom of a 9 inch spring form pan...then, dust with flour (shake out the excess flour)
2. In a food processor combine: 1 1/4 c flour, 1/3 c sugar, 1/4 tsp salt, and 1 stick unsalted butter (softened and cut into pieces)
3. Process until coarse crumbs form. Then, add 1 large egg yolk
4. Process until dough forms a ball. Once the dough is made in the food processor, press 1/3rd of the dough on to the bottom of the pan and prick with a fork. Bake just the bottom section for 10-15 minutes (light golden brown) and let cool completely.
5. Press the remaining 2/3rds of the dough around the sides of the pan, making sure it connects to the bottom crust. Prick the sides with a fork.
6. Brush with 1 well beaten egg white and refrigerate until ready to pour the filling in.
7. Bake until brown... 18 to 22 minutes

Cheese Cake:

- 2 1/2 lbs of cream cheese
- 1 3/4 c sugar
- 3 tbs flour (can substitute with gluten free flour)
- 1/2 tsp vanilla
- 5 large eggs
- 2 large egg yolks
- 1/2 cup heavy cream

Preparation:

1. In a large bowl, cream the cream cheese, then add the sugar and the flour, beating until smooth and creamy
2. Add the vanilla, beat in the eggs (one at a time), making sure that each egg is well incorporated
3. On low speed, mix in the heavy cream
4. Pour the batter into the crust
5. Bake for 15 minutes at 500, then reduce temp to 200, Bake for 1 more hour
6. Turn off the oven, prop open the oven door with a wooden spoon handle and
7. Let the cake cool in the oven for 30 more minutes. Remove the cake from the oven and let completely cool before removing from pan. Cover and refrigerate for at least 6 hours, but preferably 24, as the cheesecake tastes better after resting.

A dessert recipe worth saving room for at your Christmas feast! This was made every Christmas by my grandmother and the leftovers were always fought over amongst the family! When my grandmother knew it was time to pass on the recipe, she spent the day with my brother and I to teach us how to make it. My brother is the more talented baker and has taken on the family tradition as long as I provide the Biale wine. Enjoy!-Rebecca



Prune Cake

By Wendy, Bob, Michela, and Alex Biale

*Prunes get a bad rap these days, but **they're just plums!!!** And they were a mainstay of the Napa Valley for generations, and particularly for the Biale Ranch. Here's my mother-in-law's DELICIOUS cake recipe. Bob & I had forgotten about it until our daughter Michela resurrected the recipe—deciphering the Italian dialect Clementina wrote it in!—and served it to us for Bob's birthday. YUM!!!!*

Ingredients:

1 tbs Butter
1 c granulated sugar
1 c brown sugar
3 eggs, separated
1 1/4 c all-purpose flour
1/2 tsp baking powder
1 tbs chocolate powder
Pinch of salt
1 tsp baking soda dissolved in a 1/2 cup of prune juice
1 cup chopped nuts (toasted if preferred)
1 1/2 cup chopped prunes
1 tsp vanilla extract
Powdered sugar for dusting

Preparation:

1. Beat the butter and sugars until well mixed. Then add the egg yolks until blended.
2. In a separate bowl, combine flour, baking powder, chocolate, and salt. Slowly with a spoon add dry mixture to wet mixture and stir until well blended. Next add the baking soda mixture, nuts, prunes, and vanilla. Once well stirred, add the egg whites and blend completely.
3. Pour batter into a well-greased 9x9 baking dish. Bake at 300 degrees for 45 minutes.
4. Serve with a dusting of powdered sugar.

One great thing about this cake is that it keeps for a long time. When our daughter sent us home with the leftovers, they kept moist and as good as day one for a full week. I am not a fan of cake, but I LOVE this one. So, what wine to pair? Piemontese would do an Asti Spumanti. I personally would choose something less sweet because the cake is sweet enough. The Clementina Greco would be a perfect match.”-Wendy



Vernor's Frozen Fruit Salad

By David "Coach" Todd

Ingredients:

- 1/2 c crushed pineapple
- 2 c orange pulp
- 3/4 c grapefruit pulp
- 1/2 c sliced maraschino cherry
- 1 1/2 c sifted powdered sugar
- 1 can of chilled Vernor's ® ginger ale
- 1 splash of Maraschino cheery juice for color
- 1 c banana sliced

Preparation:

1. Add powdered sugar to ginger ale stir to dissolve
2. Combine all ingredients and pour into a mold. We use a angle food cake mold, but any will do like a cupcake try. Freeze.
3. Remove from freezer 10 minutes prior to serving allowing to thaw slightly. Flip mold over on to a platter.
4. Slice and serve. You can also shave or crush to serve as a granita.

*This salad was served on Thanksgiving and Christmas dinners on my moms side of the family and continued on to my brother and me. I hope this adds a special touch to your family gatherings too.
Cheers!-Coach*



White Chocolate, Cranberry, Macadamia Nut Cookie (Gluten Free)

By Maura Postlethwait

Ingredients:

- 3 c All-Purpose Bob's Red Mill ® Gluten Free Flour
- 3/4 tsp baking soda
- 1 tsp salt
- 3/4 c white sugar
- 1 c packed light brown sugar
- 1 c butter, softened
- 2 large eggs, slightly beaten
- 5 “cap-fulls” of vanilla extract
- 1 c white chocolate chips
- 1 c chopped macadamia nuts
- 1 c dried cranberries

Preparation:

1. Preheat oven to 350 degrees.
2. In a medium bowl combine the flour, baking soda, and salt. In another bowl cream together butter and sugars. Then, add eggs and vanilla and stir until smooth. Slowly add the dry ingredients to the wet ingredients and combine until all the flour has been incorporated.
3. Add white chocolate chips, macadamia nuts, and dried cranberries.. I will sometimes add a little more of these ingredients if I think the cookie needs more balance (and fun!).
4. Roll cookies into a ball with the palm of your hands. 1 –2 inch balls.. Dough should not be too sticky.
5. Bake for 8 minutes. 8 minutes is my ideal time for how I like my cookies. They are structured but soft in the middle. Serve warm or freeze for future celebrations!

“These cookies are requested for any celebration or holiday at the winery! You would never know they are gluten free. My favorite part about baking these cookies are the delicious smells that fill my home. I hope these cookies help bring great memories to your friends and family too. Enjoy!” -Maura



A decorative pink watercolor swirl, resembling a stylized 'S' or a calligraphic flourish, is positioned on the right side of the page. It starts with a light pink stroke that curves upwards and then downwards, ending in a darker, more saturated pink wash. The background is a solid, muted brown color.

A Holiday Extra

Port Reduction Sauce

By Tom Skinner

The Sauce:

In a pan take approximately $\frac{3}{4}$ cup of the port and deglaze the pan, stirring constantly add about 3 table spoons of butter some shallots and dried cherries to the mixture and heat on high until mixture is reduced to the desired thickness.

(Should you desire a bit of a zing to the sauce add during the above a bit of good balsamic vinegar to the mix)

Tom's Variation Ideas:

This sauce can be used on many different types of meat and fowl. I will list several that are my favorites, but let your imagination go wild and it will lead to your very own wonderful and tasty creations.

If you happen to like crispy duck breast this will be a really wonderful enhancement or alternative to a 1'orange sauce. Begin by taking your duck breast and placing it skin side down in a hot pan and cooking for approximately 6 minutes on that side and then turning over and cooking for an additional 3 to 4 minutes. Once done, remove from pan, and allow to rest while making the sauce. Use that same pan for the sauce.

For other poultry dishes like turkey or baked chicken you can make the sauce the same way but perhaps add cranberries to the mix replacing the cherries.

For meats such as pork, lamb, or beef, the above can be repeated and just change the fruit up. Examples would be for pork (loin or chop), I would add thinly sliced Granny Smith apples to the mixture.

